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Office of Information

U. S. DEPARTMENT OF AGRICULTURE

PHOTO SERIES NO. 12

CHAINSTORE WAREHOUSE MEAT OPERATION

AUGUST 1958

USDA photographs showing the handling of meat at a chain store warehouse where it is graded by Agricultural Marketing Service meat graders and divided into retail cuts. These photographs were taken for the Agricultural Marketing Service.



N-24413--Loading and unloading docks at a chain store warehouse.



N-24426--Meat comes into chain store warehouse by trailer-truck.



N-24412--Here workers unload beef from railroad car which also brings meat to the warehouse.

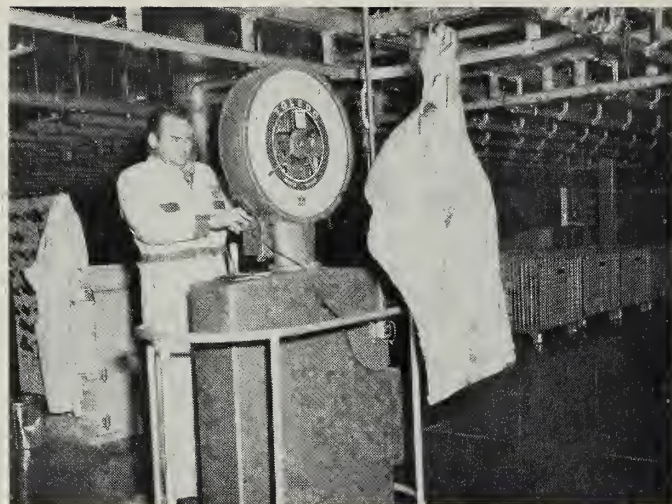


N-25223--As quarters of beef are unloaded from car, they are hung on conveyor line.

Magazines and newspapers may obtain glossy prints of any of these photographs from the Photography Division, Office of Information, U. S. Department of Agriculture, Washington 25, D. C. Others may purchase prints (8 x 10) at \$1.00 each from the same address.



N-25236--A USDA meat grader at work in the warehouse cooler. He judges the quality of the meat, according to U. S. standards, and applies the appropriate quality grade mark.



N-25239--The chain store warehouse manager weighs a hindquarter of beef on a shipping scale as it comes into the warehouse.



N-25234--This forequarter of beef has been graded and is being stamped with the grade name, "USDA Choice".



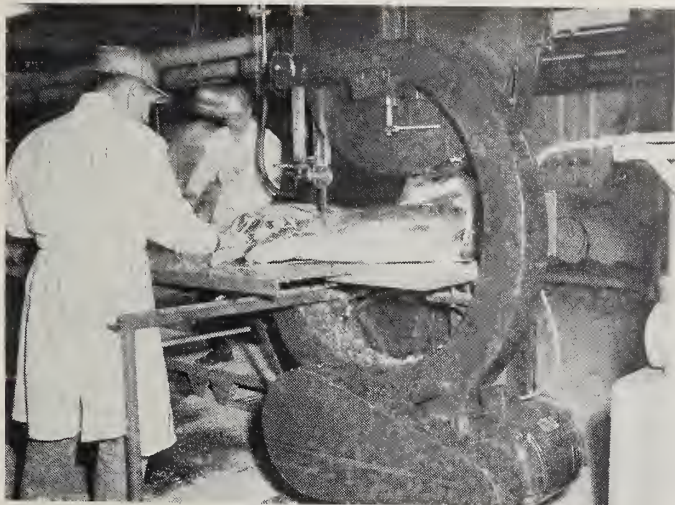
N-25218--Forequarters of beef, in warehouse cooler, show USDA grade in ribbon-like stampings which are applied in such a manner that most retail cuts will carry one or more of the grade marks.



N-25231--Lamb carcasses, too, are graded in this warehouse. The grader here is using the roller stamp to apply the grade mark.



N-25229--All lamb carcasses here have been graded USDA Choice. Most lamb graded for retail markets meets the qualifications for this grade.



N-25198--Workers in the chain store warehouse cut a fore-quarter of beef into primal cuts--rib of beef, chuck, plate beef, brisket and foreshank--for sale at retail.



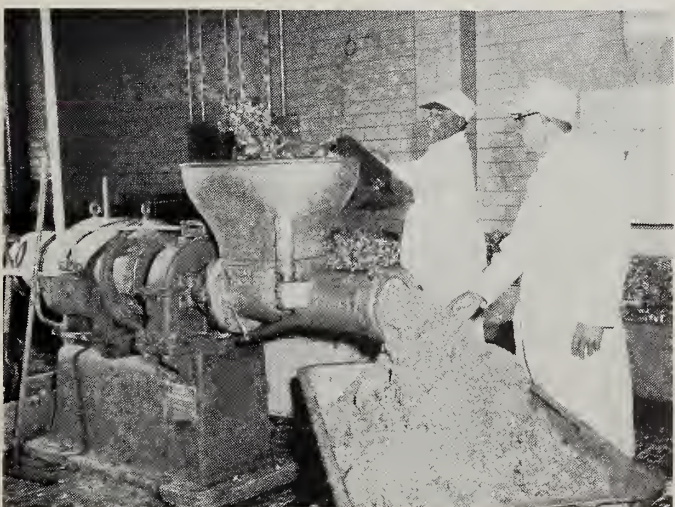
N-25200--Beef cuts are trimmed of excess fat.



N-25206--Brisket is boned out for curing.



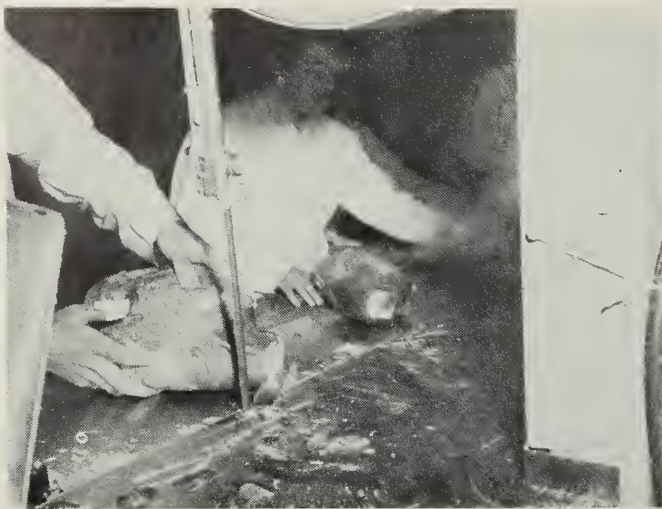
N-24411--Cutting and trimming meat is a large operation in this chain store warehouse.



N-24400--A USDA meat grader observes the meat grinding operation at a chain store warehouse.



N-24401--The USDA grader observes as ground meat is stuffed into casings.



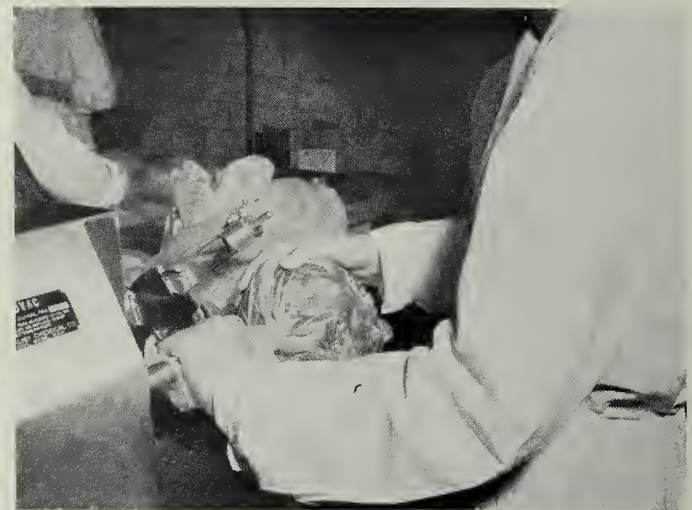
N-25207--Warehouse employees trim hams on band saw, removing sharp bones, cutting off butt ends, and cutting center slices.



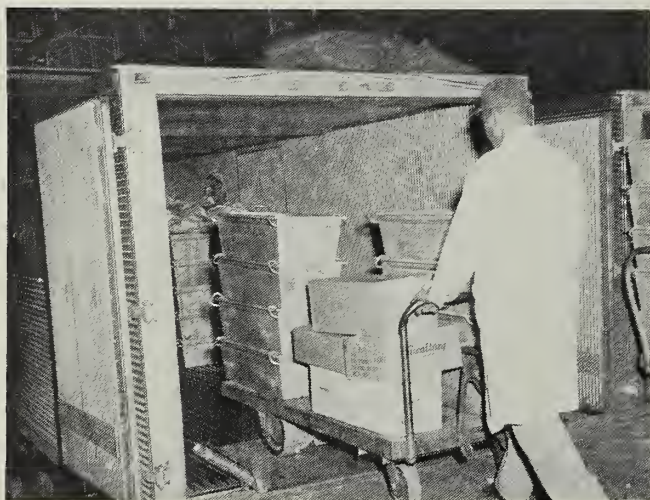
N-24408--A butcher trims the excess fat from ham slices.



N-24407--Ham slices are packaged at the chain store warehouse before they are sent to the retail outlets.



N-25211--Machines remove air before hams are vacuum sealed in the warehousing operation.



N-24416--Meats graded, cut, and packaged in the chain store warehouse are loaded aboard trucks for delivery to retail stores.



N-24414--The meats prepared at the warehouse are protected by wrappings and cartons on their way to the retail stores and the final consumers.